

French Pancakes

Ingredients

2 eggs, 2 oz. of butter, 2 oz. of sifted sugar, 2 oz. of flour, 1/2 pint of new milk.

Method

Beat the eggs thoroughly, and put them into a basin with the butter, which should be beaten to a cream; stir in the sugar and flour, and when these ingredients are well mixed, add the milk; keep stirring and beating the mixture for a few minutes; put it on buttered plates, and bake in a quick oven for 20 minutes. Serve with a cut lemon and sifted sugar, or pile the pancakes high on a dish, with a layer of preserve or marmalade between each.

Source: Mrs Beeton's Book of Household Management (1861)

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